

Giant Heart Pop-Tart

Ingredients:

- 2 pre made pie crust
- parchment paper
- 1 cup jelly or jam of choice (look at amount of added sugars- I aim for < 7 grams)
- 1 cup of fresh blueberries
- 1 TBS melted butter
- Valentine sprinkles

For the glaze:

- 1/2 cup powdered sugar
- 2-3 TBS lemon juice
- 1 tsp vanilla
- Food coloring if desired

Directions

1. Preheat oven to 375 degrees
2. Cut heart shape out of parchment paper- mine was 10.5 inches at the widest spot, and 6 1/2 inches from the point to the center. You just want to make sure it will fit on your pie crust.
3. Lightly flour your working area. Unroll unthawed pie crust, and gently roll it out to make it slightly thinner. Place your heart template on top, and use a pairing knife or pastry wheel to cut around the heart.
4. Place the heart on a baking sheet lined with parchment paper. Spread jam out evenly, avoiding the edges. Next sprinkle blueberries on top and mash lightly with a fork. Repeat the process with the second pie crust and place on top.
5. Using a fork press around the edges to seal. Use a toothpick to poke small holes all over the top. Spread melted butter on top.
6. Place on middle rack for 12-15 minutes or until golden brown
7. Let cool. Combine powdered sugar, lemon juice, vanilla and food coloring. Mix together until smooth and spread on top of the heart. Add sprinkles if desired!

MADE WITH LOVE

by Teresa Forchard